INSTRUCTIONS FOR INSTALLATION, USE AND CARE OF GAS RANGES & COOKTOPS FOR THE HOME

MODELS: RPB24, RCS30, RPB30, RNB30, RCS36, RPB36, RNB36, RNB48, RNB60, RGTNB30, RGTNB36, RGTNB48, RGTNB60

This range was designed for ease of installation and operation. However, we recommend that you read all sections of this manual before beginning installation and that your range is installed by a approved gas installation technician, or in the Commonwealth of Massachusetts a Licensed plumber or licensed gas fitter, capable of reviewing and performing the manufacturers installation checklist included in your information packet.

Please do not remove permanently affixed labels, warnings, or data plates from the unit, as this may void the manufacturer's warranty and/or hinder effective servicing and maintenance.

IMPORTANT - These instructions are to remain with the appliance and the consumer is to retain them for future reference.

WARNING: If the information in this manual is not followed correctly, a fire or explosion may result causing property damage, personal injury or death.

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WHAT TO DO IF YOU SMELL GAS:

DO NOT TRY TO LIGHT ANY APPLIANCE.
DO NOT TOUCH OR ENGAGE ANY ELECTRICAL SWITCH.
DO NOT USE ANY PHONE IN YOUR BUILDING.
IMMEDIATELY CALL YOUR GAS SUPPLIER FROM A NEIGHBOR'S PHONE.
FOLLOW THE GAS SUPPLIER'S INSTRUCTIONS.
IF YOU CANNOT REACH YOUR GAS SUPPLIER, CALL THE FIRE DEPARTMENT.
INSTALLATION AND SERVICING OF THIS APPLIANCE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY, OR GAS SUPPLIER.

Since 1880, we have been dedicated to quality! Our belief is that our success can only be measured by the continuing success of our customers. We achieve customer satisfaction by ensuring that each of our employees understands, meets, and exceeds customer expectations. We establish and maintain an environment that encourages all employees to pursue continuous improvement in quality and productivity.

Every unit is quality tested by a certified quality technician, who uses an installation audit form to review each unit for cosmetic issues such as scratches, gaps and squareness, as well as functional issues such as flame control.

Our quality policy is implemented in all functions and levels and are monitored by the highest levels of management.

We hope you enjoy your new range! And THANK YOU again for believing in our product as much as we do!

Truly,

The Staff and Team of Prizer!

(1/02) **Printed in the U.S.A.**

Welcome...

...to the exciting world of professional cooking equipment for the home! You've purchased the finest unit available for home use, which shows that you take cooking seriously. As the owner of a new unit, you can look forward to years of cooking enjoyment. You'll prepare meals with the speed and accuracy of a professional chef right in your own kitchen! All equipment is designed and manufactured to the highest quality standards in the industry specifically to meet the needs of the world's most demanding chefs. From simmering to sautéing, baking and broiling, this versatile unit provides the flexibility you need in any cooking application. Commercial styling adds a touch of elegance to your kitchen like no other appliance can. What's more, this high quality, high performance unit is backed by our vast service network with agents from coast to coast to provide you with quick, competent technical service should the need arise. Please take a few moments now to fill in the information below for your future reference. In the event you require service, this information will be needed to ensure that you receive the highest quality service we can provide.

DATE OF PURCHASE:	
DEALER'S NAME:	
DEALER'S ADDRESS:	
DATE OF INSTALLATION:	
INSTALLER'S NAME:	
INSTALLER'S ADDRESS:	
MODEL NUMBER:	
WARRANTY SERIAL NUMBER:	

NOTE: WARRANTY SERVICE MUST BE PERFORMED BY AN AUTHORIZED SERVICE AGENT. A LIST OF THESE AGENTS MAY BE PROVIDED BY YOUR DISTRIBUTOR.

In the Commonwealth of Massachusetts, gas connection must be performed by a licensed plumber or licensed gas fitter.

TABLE OF CONTENTS

INSTALLATION	5-9
REQUIREMENTS	5
UNPACKING	6
HIGH-SHELF/STD. BACKGUARD/ISLAND TRIM INFO	6
PROXIMITY TO CABINETS	7
POSITIONING	8
LEVELING	8
GAS CONNECTION	8-9
GAS CONVERSION	9
ELECTRICAL CONNECTION	10
INSTALLERS & END-USER's INITIAL CHECK	10
FINAL PREPARATION FOR USE	10
IMPORTANT SAFETY INSTRUCTIONS	11-12
FEATURES	13
THERMAL v. CONVECTION BAKING	14
THERMAL BAKING EXPLAINED	14
CONVECTION BAKING EXPLAINED	14
START-UP, OPERATION, CLEAN-UP	15
PAINTED SURFACES	15
STAINLESS STEEL	15
OPERATION	16
OPEN TOP BURNERS	16-17
OVEN	18-19
IN-OVEN BROILING	20
GRIDDLE OR CHAR BROILER	17, 21-22
COOKWARE	22
SERVICE	23
WARRANTY	24

INSTALLATION

REQUIREMENTS

1. This unit has been designed to be installed directly against rear walls and side base cabinets. A backguard must be used. An island trim is only to be used in an island installation. It **cannot,** however, be installed directly against **tall** side cabinets, side walls, tall appliances, or base cabinets extending beyond 24". (see, 'Proximity to Side Cabinets').
2. The side trims must be at least 11/16" above adjoining counter top surfaces (see 'Proximity to Side Cabinets').
3. Any openings in the back wall or floor of the installation site must be sealed.
4. Electrical requirements: 120 volt, 15 amp, 60Hz properly grounded household current.

   The receptacle must be positioned to prevent strain and physical damage to the power supply cord.
5. Gas requirements: Natural Gas...5.0" WC; LP Gas 10.0" WC.
6. Proper ventilation must be installed for this product. For best results, consult with your dealer or HVC installer for minimum CFM's.
7. **The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1.**

   In Canada, installation must be in accordance with the current CAN/CGA B149.1 and .2 installation codes and/or local codes.

   NOTE: *Be sure to check the rating plate label located on the left side under the burner grate to confirm that the appliance is properly equipped for the gas supply.*

WARNING!

ELECTRICAL GROUNDING INSTRUCTIONS:

This unit must be electrically grounded in accordance with local codes, and the National Electrical Code ANSI/NFPA No. 70, (or latest edition). Installation must be made by a licensed electrician. This appliance is equipped with a three-prong grounding plug for your protection against shock hazard, and should be plugged directly into a properly grounded receptacle.

Do not cut or remove the grounding prong from this plug.

In Canada, the installation must be in accordance with the current

CSA C22.1 Canadian Electrical Code, Part 1, and local codes.

****IMPROPER INSTALLATION WILL VOID WARRANTY****

UNPACKING

1. Check the packaging for any damage. If damage is visible, you should mark the bill of lading for possible concealed damage.

2. Check to make sure that the container is upright. If unit is not upright, major damage may occur. If damage is discovered, do not refuse delivery, but contact the carrier and file the appropriate freight claims. Do not contact the factory, as responsibility for shipping lies with the carrier, dealer, and end-user. We will assist with claims, but such assistance does not concede responsibility.

3. Cut the straps and lift the box directly upward and off the unit. Do not hammer on the carton.

4. Thoroughly check the unit for damage. If damage is discovered, do not refuse delivery, but contact the carrier and file the appropriate freight claims. Do not contact the factory, as responsibility for shipping lies with the carrier, dealer, and end-user. We will assist with claims, but such assistance does not concede responsibility.

5. Remove and unpack any accessories shipped with the unit, making sure that no hardware or accessories are left to be disposed of accidentally.

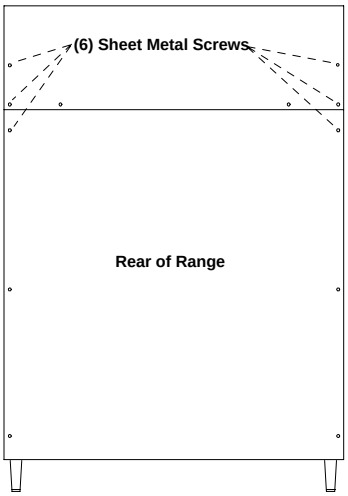
6. After unpacking, remove the leg inserts from the oven cavity and install them onto the range while still positioned on shipping pallet (adjust as necessary). Raise the unit to remove the shipping pallet. In order to remove unit from pallet, lift unit in an upward position from the BOTTOM of the unit while holding pallet in place. NOTE: The unit is attached to the pallet for protection during shipment. It is also important to wear protective gloves to avoid contact with sharp edges. Tilting the unit could prove dangerous or cause damage to the unit and/or floor. **DO NOT LIFT RANGE BY THE OVEN DOOR HANDLE OR LOWER LOUVERED KICK PANEL! UNIT SHOULD BE LIFTED BY BASE ONLY!**

HIGH-SHELF / STANDARD BACKGUARD / ISLAND TRIM

A standard backguard for the unit **must** be mounted before the unit is placed in its final position.

Installation instructions are located with your backguard, high-shelf and/or island trim.

Note: If the island trim option is used without the 6" clearance recommended, a non-combustible rear wall extending a minimum of 6" below the countertop must be used. In no cases will we accept responsibility for claims which may result from heat damage to a rear wall or counter, including cosmetic damage. It is the responsibility of the owner/end user to ensure that the material used in such applications is not only non-combustible, but is also truly heat resistant.



PROXIMITY TO CABINETS

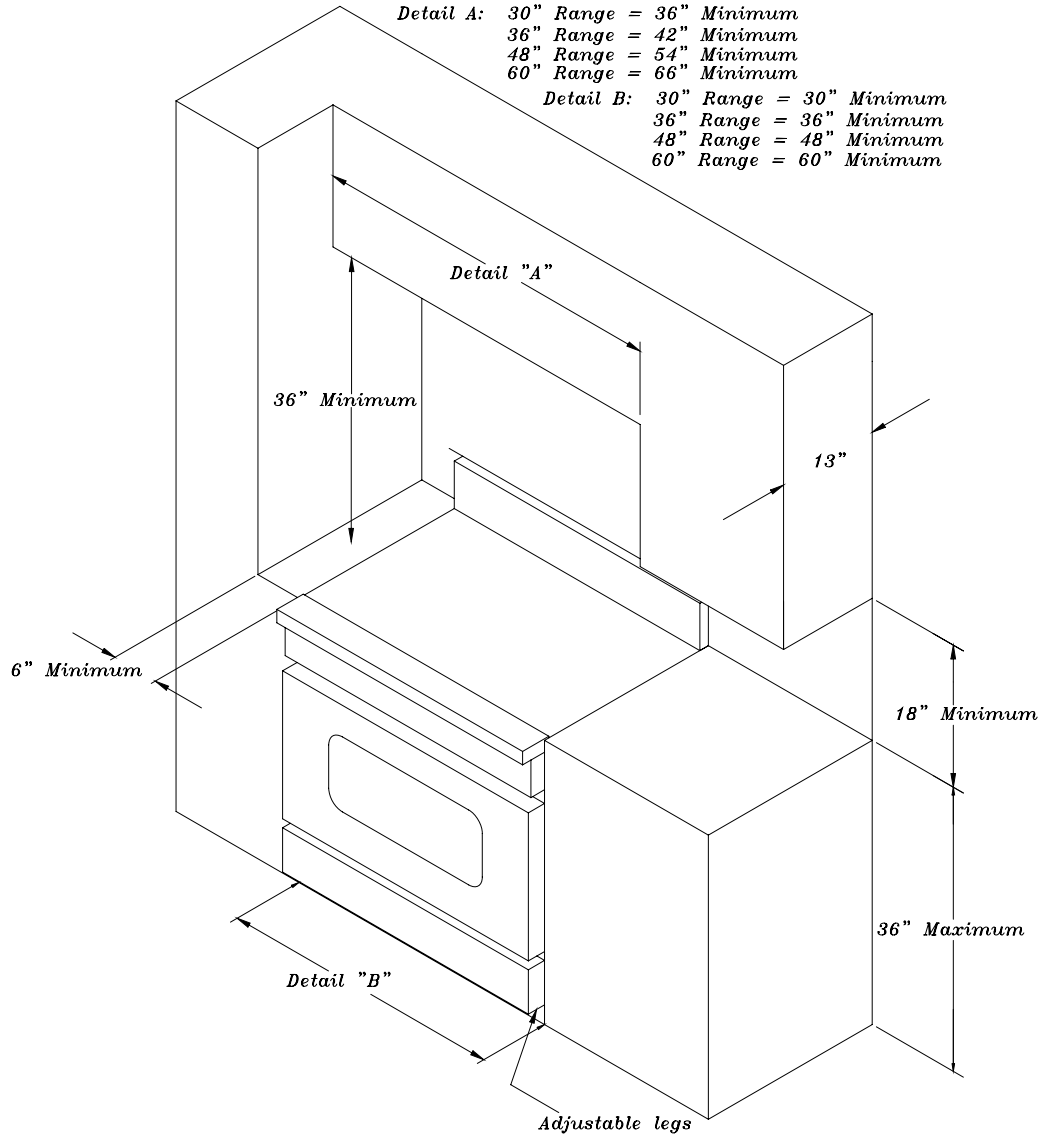
1. **Base Cabinets:** The unit may be installed directly adjacent to base cabinets at a maximum height of 36".
   IMPORTANT: The unit's side trim pieces (both left and right) **MUST be 11/16" <u>above</u>** adjacent base cabinet counter top.

2. **Tall Cabinets etc.:** The unit **CANNOT** be installed directly adjacent to tall cabinets, tall appliances, side walls or other vertical surfaces above 36" high. A 6" side clearance from the unit to such combustible surfaces must be maintained to 18" above the counter height.

3. **Wall Cabinets:** Wall cabinets to the side(s) of the shelf/flue riser must be a minimum of 18" above the counter.

   Wall cabinets above the unit must be minimum of 36" above the unit top cooking surface for the full width of the unit. The maximum depth of wall cabinets must be 13".

NOTE: The unit shown above is a graphic representation of a model to show acceptable clearances. Actual units will vary in appearance. **The diagram below depicts only <u>cabinet</u> proximity.**



<u>Note!!</u>
Oven door cannot be recessed into the base cabinetry or damage to surrounding cabinetry may occur!!!

POSITIONING

A rolling lift jack, air sled, or pallet jack should be used for positioning the unit. Do not push against the edges or sides of the unit in an attempt to slide it into position. Although all metal parts are deburred during manufacture, serious injury could occur if the unit were to move suddenly while being positioned by hand. We recommend you use gloves during installation process. **Do not use the oven door handle or louvered kick panel to pull the unit**. Pushing or pulling the unit increases the possibility of damage to the legs and floor.

LEVELING

For optimum performance, (particularly in baking), the range must be leveled by the leveling bullet legs installed in the range by the installation technician by screwing the bullet in or out.

A carpenter-type level should be placed on the oven rack, and the unit should be leveled side-to-side, front-to-back, and diagonally.

NOTE: Installing this range on a combustible surface without legs will void UL/cUL classification.

GAS CONNECTION

The gas supply line must be the same size or larger than the gas inlet on the unit. This unit has a ½" or ¾" NPT inlet accessed from the back of the unit. We recommend the gas inlet should be approximately ¼ " larger than the NPT inlet. Sealants used on all pipe joints must be resistant to LP gas. Any openings in the wall behind the unit, or the floor beneath must be sealed. ATTENTION MASSACHUSETTS RESIDENTS refer to state code 248CMR! Gas conversions should only be performed by a licensed plumber or licensed gas fitter.

1. An installer-provided manual shut-off valve must be installed in the gas service line ahead of the appliance. The shut-off valve must be in a position where it can be accessed quickly in the event of an emergency.
2. All heavy-duty cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. Service pressure may fluctuate due to local demand. An external regulator is not required on the unit, as a regulator is built in to each unit at the factory. Under no condition should the factory-installed regulator be by-passed.

This unit was constructed for use with either natural or propane (LP) gas. Verify that the unit and the incoming gas supply are compatible by checking the rating plate label, located on the left side of the unit under the burner grate. The correct regulator, valves, and orifices are installed at the factory for natural/LP gas. See the following section, titled "GAS CONVERSION," for detailed conversion instructions, if required.

Incoming line pressure should be checked with a manometer. The correct operating manifold pressure for natural gas is 5.0" WC; for Propane (LP) gas, 10.0" WC. Incoming line pressure upstream of the regulator should be 1" WC higher than the correct operating manifold

pressure. The regulator used on this unit will withstand a maximum input pressure of 1/2 psi, (12" WC). If the incoming line pressure is higher than this maximum rating, a step-down regulator is required upstream of the unit's factory-installed regulator.

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the homes' gas line system at pressures in excess of 1/2 psig, (3.5kPa).

The appliance must be isolated from the gas supply piping system by closing its individual shut-off valve during any testing of the homes' gas system at pressures equal to or less than 1/2 psig, (3.5kPa).

3. Rigid connections: Incoming gas is brought from the inlet pipe at the rear of the unit to the pressure regulator, then through the upper manifold for distribution. The only connection necessary is from the service line, through the installer-supplied shut-off valve, to this inlet pipe.

   Be sure to double check any installer-supplied pipes and fittings, and/or blow compressed air through them to clean out dirt particles, threading chips, or other foreign matter before connecting the unit to the service line. Such particles will clog orifices when gas pressure is applied. **Service to clean such clogs is not covered by the warranty.**

   Check all gas connections for leaks using a soapy solution before lighting any pilots. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!** Using an open flame to check a new connection is not only dangerous, but it will also miss small leaks that a soapy solution would detect.

4. Flexible connections: If the unit is to be installed with flexible couplings and/or a "quick-disconnect," the installer must use a commercially approved AGA Design Certified flexible connector of at least 1/2" NPT, in compliance with ANSI Z21.41.

   In Canada, a connector complying with CAN 16.10 - 88, and a quick disconnect device complying with CAN 16.19M - 79 must be installed with a strain relief device to guard against the transmission of strain to the connector.

5. Air shutter adjustments are the responsibility of the installer, and are not covered by warranty. Burners are preset at the factory and may need fine-tuning by the installer.

GAS CONVERSION

Any field gas conversions will automatically void the manufacturers warranty!! Gas conversions should only be performed by a licensed professional to assure a complete and safe conversion. Please contact your distributor for additional information regarding gas conversion.

***WARNING*: IN ORDER TO AVOID A FIRE OR EXPLOSION, CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR DEATH; PRECAUTION MUST BE TAKEN WHEN PERFORMING A CONVERSION BY ENSURING THAT THE VALUES IN THE GAS PRESSURE CHARTS ARE EMPLOYED WHERE APPLICABLE.**

For additional information regarding field conversions, contact your distributor/dealer.

ELECTRICAL CONNECTION

There is no connection necessary beyond plugging the unit into a polarized, grounded, 120-volt, 60-Hz, 15-amp circuit. **This circuit, however, MUST be grounded and properly polarized. <u>This unit is not to be used with a GFI.</u>**

The unit is equipped with a NEMA #5-15P power cord, accessed by removing the rear panel, and if an extension is required, it must be at least this gauge.

NOTE: If electrical power is not supplied or is interrupted, the unit will not be operational.

WARNING ! ! !
This appliance is equipped with a three-pronged grounded plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle.
Do not cut or remove the grounding prong from this plug.
If the unit is not grounded or its polarity is reversed, severe shock hazards can exist.

****Removing the third prong will void the manufacturers warranty****

INSTALLERS & END-USERS INITIAL CHECK

All units are adjusted and tested before leaving the factory. The manufacturer has supplied you with an installation checklist in order for your technician to properly install your new unit.

Your unit must be installed to factory specifications. Failure to perform the installation checklist and returning it will void the warranty coverage agreement. When the range is properly installed and connected to proper gas and electrical service, it will operate properly. Any issues regarding service should be directed to your distributor/dealer.

FINAL PREPARATION FOR USE

New units are wiped clean at the factory to remove any visible signs of dirt, oil, grease, etc., remaining from the manufacturing process, then coated with a thin film of mineral oil. Some stainless steel parts may have a protective plastic wrapper, which must be peeled off. Prior to use, the unit should be washed thoroughly with hot, soapy water to remove these film residues and any installation dust or debris, then rinsed and wiped dry. Solutions stronger than soap and water are rarely required.

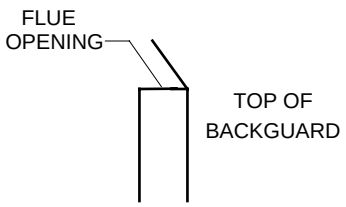
IMPORTANT SAFETY INSTRUCTIONS

To avoid personal injury or property damage, please read and follow these important safety precautions.

WARNING:

Operation of this product could expose you to carbon monoxide if not adjusted properly. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

1. Before any maintenance or repairs are performed, disconnect the unit from its power supply.
2. Your unit should be installed by a qualified gas installation technician. Have the technician show you the exact location of the gas shutoff valve on the incoming gas line so you know how to turn off the gas if necessary.
3. **In the event of a power failure, no attempt should be made to operate this unit**. Though the unit is gas-fired, it employs electrical components such as the ignition and safety devices.
4. Do not attempt to repair or replace any part of this unit unless specifically instructed to do so by this manual. In-warranty service must be performed by an authorized service agency.
5. **Do not store flammable materials on or near the unit, including cabinets above and adjacent to the appliance. Keep the appliance area clean and free of combustible materials, gasoline and other flammable vapors and liquids. A check before each use to determine that no hazardous materials are in the unit area is recommended.**
6. The push-to-turn control knobs on this unit are designed to be child-safe, however, not a guarantee of operation. Children should not be left alone or unattended in the kitchen while the unit is in use. **Do not store items of interest to children above the unit. Children, as well as adults, should never be allowed to sit, stand or climb on any part of the appliance or serious injury may occur.**
7. **The flueway of the unit must remain unobstructed at all times**. The flueway outlet is the opening at the top of the backguard or high-shelf. Additional care should be exercised if your unit is equipped with a high-shelf. Be careful not to place objects on the shelf that will obstruct the flue outlet. During heavy or continued use, the shelf may become hot. **Do not place combustible materials or plastics on this shelf. Never store items of particular interest to children on this shelf.**



SIDE VIEW

8. Never leave the unit unattended during use. Boil-overs may occur, causing spills which may ignite.
9. **Do not use water on grease fires. Never pick up a flaming pan.** We recommend the purchase of a multi-purpose dry chemical or foam-type fire extinguisher for your home, kept in a location in close proximity to your unit.
10. If you are flaming liquor or other spirits, and your unit is installed under a vent hood, TURN THE FAN OFF. The draft could cause flames to spread out of control.
11. For your safety, never use your unit or any other cooking appliance as a space heater to warm or heat a room.

12. Use only dry potholders. Moist or damp potholders on hot surfaces may result in steam burns. Do not allow potholders to touch hot burner areas. Do not use a towel or other bulky material as a potholder.

13. To reduce the risk of burns, ignition of flammable materials, and spillage, the handle of any pot or pan should be positioned so that it does not extend over adjacent burners or the front of the unit.

14. Surface areas near burners may become hot enough to cause burns. Allow sufficient time for the entire unit to cool before attempting any cleaning.

15. Possible hazards or injury may result from misuse of the appliance doors, such as stepping, leaning, or sitting on them.

16. Use only cooking utensils and vessels that are intended for range-top or oven use. Certain types of glass, ceramic, earthenware, or other glazed utensils may break shatter or melt due to sudden changes in temperature.

17. Loose-fitting or hanging garments should not be worn while using this appliance.

18. Never heat food in unopened containers. The build-up of pressure inside the container could cause it to burst, possibly resulting in injury.

19. The flame of the open top burner should be adjusted to just cover the bottom of the cooking utensil. Excessive burner settings or undersized utensils may cause hard-to-clean scorching of the adjacent counter tops or sides of the utensil. This condition will also allow heat to escape around the sides of the utensil, resulting in slow heat transfer and inefficient cooking.

20. Be aware of the potential hazards involved when retrieving items from cabinets above the unit during operation. Do not allow apron strings, neckties, or loose fitting clothing to drag across the open top burners.

21. Before activating any of the controls on the unit, be sure the power cord is fully plugged in and the fuse or circuit breaker for that circuit is not blown or tripped.

22. Never pull on the oven door handle to move the range for cleaning or servicing.

23. Never use the oven for storage. Potential hazards may result.

24. Do not obstruct the flow of combustion air to the appliance. The area surrounding the unit must be kept clear. Effort toward eliminating air flow obstructions in the vicinity of the unit should be the ongoing rule to ensure continual flow of combustion and ventilation air.

25. As in the case of most professional-style ranges, during use of this product will cause surfaces to become hot to the touch. Oven mits should be worn when handling and children should not be in the proximity of the unit.

26. **To avoid burns, do not touch the drip tray handle when your unit is in use!**

27. Clean grease pan after each use of your cooktop. BE CERTAIN THAT THE HANDLE AND TRAY HAVE HAD TIME TO COOL BEFORE HANDLING!

WARNING NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

FEATURES

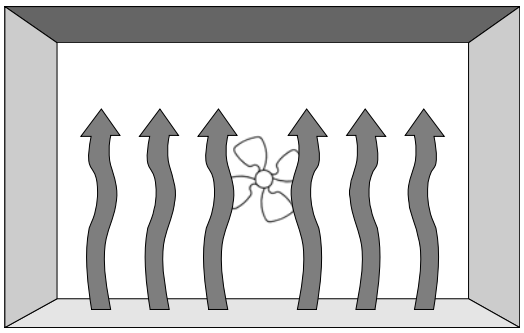
FEATURES OF RANGES & COOKTOPS

COMPONENT	SECTION	RANGE SIZE				COOKTOP SIZE			PAGE
		30	36	48	60	30	36	48	
Open Top Burners	**Start-Up**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**15**
	Operation	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**15**
	Clean-Up	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**15**
Oven	**Standard vs Convection**	**X**	**X**	**X**	**X**				**13**
	Start-Up	**X**	**X**	**X**	**X**				**17**
	Operation	**X**	**X**	**X**	**X**				**17**
	Convection Baking Tips	**X**	**X**	**X**	**X**				**17**
	In-Oven Broiling	**X**	**X**	**X**	**X**				**19**
	In-Oven Broiling Tips	**X**	**X**	**X**	**X**				**19**
	Clean-Up	**X**	**X**	**X**	**X**				**19**
Charbroiler	**Start-Up**		**X**	**X**	**X**		**X**	**X**	**20**
	Operation		**X**	**X**	**X**		**X**	**X**	**20**
	Clean-Up		**X**	**X**	**X**		**X**	**X**	**21**
Griddle	**Start-Up**		**X**	**X**	**X**		**X**	**X**	**20**
	Operation		**X**	**X**	**X**		**X**	**X**	**20**
	Clean-Up		**X**	**X**	**X**		**X**	**X**	**21**
Misc. Surfaces	**Cleaning**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**14, 22**

THERMAL vs. CONVECTION BAKING

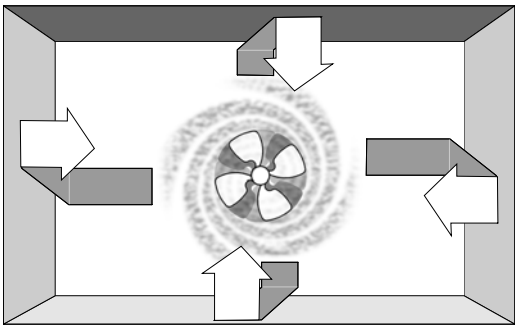
THERMAL BAKING EXPLAINED

Thermal baking refers to the use of a standard oven, (no convection), where heat is circulated by means of natural air flow. In thermal baking, heat is emitted by a burner below the oven cavity. The heat rises through the oven cavity and is transferred to the food and oven interior. The continuous supply of heat from the burner causes the heated air to circulate within the oven.



CONVECTION BAKING EXPLAINED

A convection oven is equipped with a motor-driven fan, usually located at the rear of the oven cavity. This fan circulates burner-heated air within the oven cavity, resulting in even heat distribution, and consistent temperature throughout the interior.



Convection ovens can handle larger loads than standard ovens, with a high degree of consistency. In a convection oven, cool air is replaced by hot air quickly and consistently, providing better browning of baked goods and poultry. Meats are seared and self-basted, resulting in more flavor and less shrinkage as well as quicker cooking times.

Remember to never use the convection fan when broiling.

START-UP, OPERATION & CLEAN-UP

All units are wiped clean with various solvents or detergents at the factory to remove visible signs of dirt, oil, and grease remaining from the manufacturing process. The steel griddle plates are covered with a thin coat of oil prior to crating. Before cooking, it is important that the various parts of your unit be cleaned. SEE GRIDDLE & CHARBROILER SECTION FOR INFORMATION REGARDING SEASONING PROCEDURES.

PLEASE DO NOT ALLOW THE OVEN DOOR TO SLAM SHUT! IF DOOR IS SLAMMED, IT MAY CAUSE DAMAGE TO YOUR UNIT!

Porcelain/Painted Surfaces

- Always allow the unit to cool sufficiently before cleaning.
- Porcelain/Painted surfaces may be cleaned using hot soapy water and a non-abrasive cloth. Household spray cleaners suitable for painted surfaces may also be used. Be sure to follow the manufacturer's instructions carefully.
- ***Never use steel wool, oven cleaners, or other harsh chemicals to clean the painted surfaces on your unit, as these methods will damage the finish.***

Stainless Steel

- All stainless steel body parts should be cleaned regularly with hot soapy water, or with a liquid cleaner designed for stainless steel when soapy water is not sufficient.
- ***Do not use steel wool, abrasive cleaners or powders. This product is polished and using any of these types of cleaners will considerably scratch your finish.***
- To remove stubborn, hardened, or encrusted residue, apply a cloth soaked in hot water and allow time for the residue to soften and loosen. Then use a wooden or nylon spatula or scraper to remove the material.
- Never use a metal knife, spatula, or any other metal tool to scrape stainless steel.
- Do not permit citrus or tomato juice to remain on a stainless steel surface. Wipe any spills immediately. Citric acid will permanently discolor stainless steel.

OPERATION

OPEN TOP BURNERS

Start-Up

Remove the ring grates and top grates and thoroughly wash them with hot, soapy water, rinse, and dry immediately. Extended exposure to moisture may cause rusting of exposed metal surfaces. Each top grate section has four leveling screws, which may be used to level your grates.

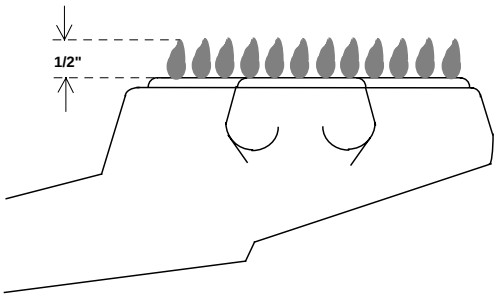
Operation

To light an open top burner, push, then turn the appropriate control knob to the "HIGH" position. This control is both a gas valve and an electric switch. When the knob is placed in the "HIGH" position, which is required for lighting all burners, gas is permitted to flow to the burner, and the igniter will begin sparking with a "clicking" sound. If you do not hear this sound, turn the control knob to the "OFF" position and check to make sure that the unit is plugged in and that the fuse or circuit breaker on the service line is not blown or tripped. It is possible that multiple igniters will spark. Any additional troubleshooting of unit will require an authorized service technician.

After a few seconds of sparking, enough gas will have traveled through the burner to achieve ignition. There is no pilot burner. The igniter lights the burner directly.

NOTE: Do not operate this unit between "high" and "off"! If the flame extinguishes, re-ignition will not occur and gas will leak.

After the burner lights, set the burner control knob to any position between the "HIGH" and "LOW" settings to adjust the flame height to your desired cooking specifications. All open top burners are equipped with automatic re-ignition, which will re-light the burner if it goes out for any reason.



NOTE: All burners, including the simmer burner, must be ignited in the "HIGH" position. When set on "HIGH," the flames on the open top burners should be approximately 1/2 inch high and burn with a sharp blue tip. Some yellow may occur, depending on the gas type being supplied.

Clean-Up

- The ring grates and top grates on your unit are coated with a porcelain enamel that may be effectively cleaned with hot soapy water.
- In the event that heavy soiling occurs, a commercial oven cleaner may be used on these parts. Be sure to follow the manufacturer's instructions carefully, and to avoid the cleaner coming in contact with the painted surfaces of your unit.

***REMEMBER**: To assure proper fit, replace top and ring grates in their original positions!*

OPEN TOP, GRIDDLE, AND CHARBROILER BURNER AIR SHUTTER ADJUSTMENTS

Before attempting to adjust any top burner air shutter, assure the following information has been reviewed and is correct.

1. Gas:
    a. Proper Type (must match serial plate on product)
    b. Proper regulator setting (utilizing a manometer)
2. Orifice:
    a. Properly parallel with the venturi throat of burner.

After verifying all the above issues, and the burner in question is yellow, lifting, or not a sharp pointed cone, proceed to adjust air shutter as follows:

1. Remove all top cooking sections associated with the burners that are in question for air shutter adjustment.
2. Utilizing the required tool for the air shutter on the burner, loosen the appropriate securing fastener or slide non-securing air shutter as required or proceed to adjust the air shutter by turning the air shutter counter clockwise, to close and clockwise to open the gap.
3. Test burner flame for proper burn, and upon an acceptable flame condition, reinstall the top section area onto the product.

Please Note:
Opening the air shutter gap will eliminate the yellow tipping on the burner. Closing the air shutter gap will prevent a noisy flame that lifts off the burner port.

IMPORTANT NOTE: Conditions that cause hazardous pungent odors from your range:

1. Floating flames that are lazy looking and do not have a well-defined inner cone. They are long ill defined, quiet flames that sometimes lift completely off the ports of the burner.
2. A lifting flame that is well defined, and noisy.
3. An orifice that is out of line with the burner venturi.

Low flame is set at the factory. A low flame adjustment may be required if supplied gas pressure to the unit is low. If the low flame setting on the burners do not sense the igniter, continuous clicking will occur. A low setting burner adjustment will be necessary. To do so, the following steps are required:

1. Remove burner knob from valve stem that corresponds with the burner needing adjustment
2. With a small, thin, straight screwdriver, gently insert the screwdriver into the D-shaped stem
3. Proceed to turn adjusting screw 1/8" turn at a time, clockwise to lower, counter-clockwise to raise, until desired flame is achieved.

OVEN

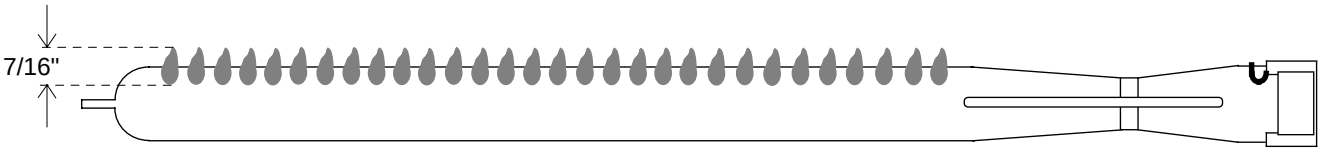
Start-Up

Before turning on your oven for the first time, remove the oven rack, and thoroughly wash it with hot, soapy water, rinse, and dry. Wipe down the oven interior with a cloth, using hot, soapy water. Rinse by wiping with a cloth dipped in clear water. Replace the oven rack.

Note: *During the first few minutes of oven operation, a condensation condition of the oven door is normal. This condition is due to the extreme temperature change between the room temperature and the oven interior temperature. This condition will dissipate and will not affect the performance of the oven.*

Operation

To light your oven, simply push, then turn the oven thermostat dial counterclockwise to your desired temperature setting, between 150°F to 500°F. If you wish to bake using convection, do not turn the fan switch to “ON” until the oven has been preheated for at least 10 minutes. The oven igniter will glow bright red, and continue to glow. When the igniter reaches its designated temperature, the oven burner will ignite and burn blue with "cones" approximately 7/16 inch high as shown.



- Allow sufficient time (approximately 20-30 minutes) for the oven to pre-heat and the internal temperature to stabilize.
- **Never place any object directly on the bottom of the oven.**

Convection Baking Tips

- Leave at least one, (1), inch of space between baking pans. Proper baking and even browning depends on unrestricted heat circulation as a result of correct pan placement.
- Place meat fat-side-up in the pan for self-basting.
- Never place any object in direct contact with the oven interior surface
- Use convection for multiple rack baking for uniform results.

WARNING NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

OVEN BURNER AIR SHUTTER ADJUSTMENT

Before attempting to adjust the oven burner air shutter, assure the following has been reviewed and is correct:

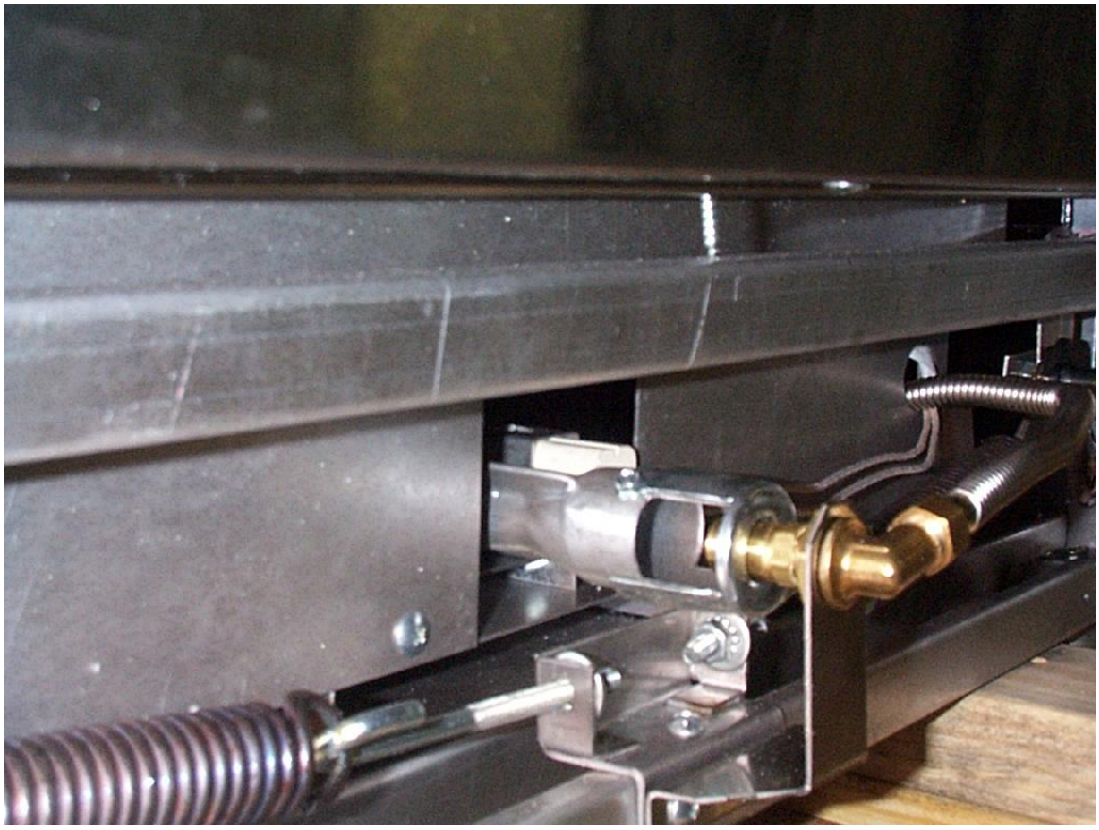
1. Gas:
    a. Proper Type (must match serial plate)
    b. Proper regulator setting (utilizing a manometer)
2. Orifice:
    a. Properly in line with the oven burner tube.
3. General:
    a. Allow oven to be preheated for approximately 10-15 minutes before trying to adjust.
    b. Inspect oven burner flame with convection oven fan off.

After verifying all the above issues, and the oven burner flame is yellow, lifting, or not a sharp pointed cone, proceed to adjust air shutter, as follows:

1. Remove the lower kick panel from the range, by removing (2) top securing screw and loosen the (2) lower securing screws positioned at the lower outside edge of the inner kick panel.
2. Utilizing a straight stubby screwdriver, or a 3/16 " open-end box wrench, loose the screw which is securing the air shutter to the burner.
3. Holding the burner in the one hand, and utilizing your other hand, adjust the air shutter opening by turning the air shutter counter clockwise, to close and clockwise to open the gap.
   Please Note: Opening the air shutter gap will eliminate the yellow tipping on the burner. Closing the air shutter gap will prevent a noisy flame that lifts off the burner ports.

IMPORTANT NOTE: Conditions that cause hazardous pungent odors from your range.

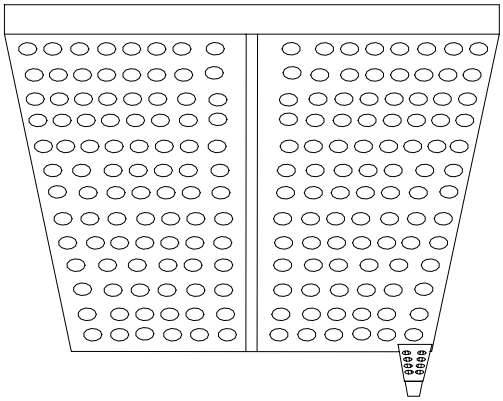
1. Floating flames that are lazy looking and do not have a well-defined inner cone. They are long ill defined, quiet flames that sometimes lift completely off the ports of the burner.
2. A lifting flame that is well defined, and noisy.
3. An orifice that is out of line with the burner venturi.



IN-OVEN BROILING

To light the broiler burner, turn the oven control knob to the "BROIL" position. When the knob is in the "BROIL" position and after the oven igniter glows a bright red, gas is permitted to flow to the infrared burner. The flame should be blue and approximately 1/8" thick.

SAFETY NOTE! IR burner may have an initial bellowing flame! Do not place yourself in front of range! Keep the door closed for lighting & broiling!



DO NOT TURN FAN ON WHEN BROILING!

The infrared oven broiler uses ceramic tiles as heating elements. These tiles begin to glow within a few seconds of ignition and immediately begin to radiate infrared heat. Once the ceramic tiles reach optimum temperature, the broiler will cycle *on* and *off* to prevent over-heating. The cycle will be approximately two (2) minutes on and approximately forty-five (45) seconds off. This will not affect your broiling results. This "instant" heating capability makes preheating the infrared broiler unnecessary. If you desire, to increase browning, or for very thin foods, you may preheat the broiler for 5 to 8 minutes before use.

NOTE: You cannot use the broiler burner and the bake burner at the same time. When one is turned on, the other cannot be activated. Do not use the convection feature in the broil mode.

Broiling Tips

- Defrost all foods before broiling.
- Set a timer for the minimum time in which to check the food.
- Meats should be at least one inch thick to avoid overcooking.
- Use a 2-piece broiling pan. DO NOT use aluminum foil.
- When top-browning, use metal or glass-ceramic bakeware.
- Adjust the oven rack position according to the thickness of the food . . . thicker foods should be placed on a lower rack, further from the broiler burner.

CAUTION!!
DO NOT TURN ON THE CONVECTION FAN WHILE BROILING!!

Clean-Up

- The oven interior in your unit is coated with the same porcelain enamel described above and may be cleaned by the same methods. DO NOT USE STEEL WOOL TO CLEAN OR ANY OTHER ABRASIVE!!! THIS TYPE OF CLEANING WILL SCRATCH THE PORCELAIN!
- Baked on spills may be loosened with a nylon pad and household cleaner.

CAUTION: Never use ammonia in an oven that is warmer than room temperature. Be sure the area is well ventilated. Refer to manufacturers' instructions on household cleaners.

RAISED GRIDDLE/CHARBROILER, GRIDDLE & CHARBROILER

Start-Up-Raised Griddle & Griddle

The griddle must be "burnt-in" or "seasoned" prior to its initial use. To do so, follow the following instructions:

1) Remove all factory applied protective material by washing with hot mild detergent or soapy water, rinse, and dry thoroughly. **Do not allow to air dry! Natural moisture in the air will cause rusting!**
2) Apply a thin coat of high-grade salt-free peanut oil to the griddle surface, sides, and front. Wipe away excess oil. Make sure <u>all</u> parts of the griddle are protected by oil to prevent rusting.
3) Light the griddle burner on medium setting, after ignition put on low setting for griddle seasoning. At this point, some discoloration will take place. It should be noted that this discoloration is permanent and cannot be removed. It is a normal characteristic of all griddles.
4) With the griddle controls on a low setting, allow the heat to warm the griddle for 30 minutes, then wipe away the oil. Apply a second coat of oil, wiping away the excess. Increase the control setting every 15 minutes until desired temperature is reached. **IMPORTANT: DO NOT ATTAIN THE HIGHEST VALVE CONTROL SETTING DURING THE BURN-IN PERIOD.**
5) The griddle will not require re-seasoning if it' is used in the proper temperature range. If the griddle is overheated and product sticks to the surface, it may be necessary to re-season as per above.

SAFETY NOTE: THE GRIDDLE SURFACE, SPLASHGUARD, PULL-OUT BROILER RACK, FRONT EDGE AS WELL AS MANY OTHER METAL PARTS OF THIS UNIT WILL BECOME EXTREMELY HOT DURING GRIDDLE USE. MAKE CERTAIN THAT YOU DO NOT INADVERTANTLY COME IN CONTACT WITH THE SURFACES, AND INSTRUCT CHILDREN TO NEVER REACH UP AND TOUCH THE FRONT EDGE OR THE SURFACES SURROUNDING THE GRIDDLE AT ANY TIME. REMEMBER THAT THIS IS A PROFESSIONAL COOKING APPLIANCE, AND CAUTION MUST BE TAKEN AT ALL TIMES DURING YOUR COOKING PROCESS AS WELL AS DURING SUBSEQUENT COOL-DOWN.

Operation-Raised Griddle/Charbroil

To light the griddle or charbroiler, push, then turn the appropriate control knob to the desired position. (Note: On a 12-inch griddle or charbroiler, there is one burner and one control knob. On a 24-inch griddle or charbroiler, there are two burners and two control knobs. This control knob is both a gas valve and an electric switch. The burner should burn blue with "cones" approximately 7/16 inch high. There is no pilot burner. The igniter lights the burner directly. Push, then turn the control knob to adjust the flame to the desired setting (Low, Medium, High). Air shutter adjustment may be required by an installation technician. See page 18 for more details.

The spark igniter will spark when the knob is turned in the 'on' position. The spark will continue to click until the burner is lit. If the clicking continues for more than 8 clicks, turn the burner off. You will need to see if the burner will light. Look into the front of the unit - you will probably need to bend down or kneel. While watching the burners, turn the griddle on by turning the knob to the "high" position. **CAUTION! KEEP YOUR FACE AT LEAST 24" AWAY FROM THE UNIT!** If the burner has lit and the electrode is still clicking, turn the burner off and contact your service agency. If the burner has not lit after 8-10 clicks, turn the knob off. You will need to contact your service agency.

- Always pre-heat the griddle on low for approximately ten (10), minutes prior to use. NEVER pre-heat on high! TIP: Its much easier to raise settings to desired temperatures than it is to lower.
- Always use liquid cooking oil, shortening spray, or butter for eggs, pancakes, french toast, meats and sandwiches to reduce sticking.
- Remove food particles from the griddle surface during cooking with a metal spatula to make cleanup easier and to avoid including those particles in other foods being cooked. Be careful not to gouge the griddle surface and never "bang" the spatula on the griddle plate. **DO NOT LEAVE UTENSILS ON THE GRIDDLE SURFACE!**
- Do not overheat the griddle. Turn the griddle off when not in use and lower the heat setting between cooking loads.
- After use and cleaning, the griddle should be wiped with a light film of salt-free peanut oil to protect the finish from rust and corrosion.
- *Remember that the raised griddle broiler section has three elevation settings. Rack position and burner settings will vary for food products as well as end-user performance criteria!*

SUGGESTED GRIDDLE SETTINGS

Eggs	Low
Pancakes	Medium High
Hamburgers or Steaks (rare)	High
Hamburgers or Steaks (medium or well)	Medium High
Grilled Sandwiches	Medium

SUGGESTED BROILER SETTINGS

Food Item	**Rack position**	**Temperature Setting**	**Time**
Steaks			
Rare	Top rack	High	6-8 minutes per side
Medium	Middle Rack	High	8-10 minutes per side
Hamburgers			
Medium	Top rack	High	6-8 minutes per side
Medium-well	Middle Rack	High	8-10 minutes per side
Fish			
1” thick	Middle rack	Medium-high	10-15 minutes
½” thick	Top rack	Medium-high	8-10minutes
Chicken			
Boneless breasts	Middle rack	Medium	15 minutes per side
Chicken leg & thigh	Lower rack	Medium	25 minutes per side
Garlic Bread	Low rack	Medium	3-5 minutes

Clean-Up—Raised Griddle

- After using your griddle, ALLOW TO COOL. Always remove the drip pan located below it by pulling the pan out toward you slowly. Be careful to avoid burns and grease spillage when handling the pan. Wash the pan in hot soapy water, rinse thoroughly and dry. The griddle drain tube should be cleaned using a bottlebrush and hot soapy water.
- Apply a small amount of peanut oil to the griddle surface and wipe with burlap or other rough cloth to remove food particles and other residue.

- Stubborn dirt may be removed by rubbing the surface with a nylon pad and cooking oil. If necessary, flush the surface of a warm 200° griddle with warm clear water, then dry thoroughly.
- Special griddle cleaners are available commercially which may be used to remove heavy build-up. Follow the manufacturer's instructions exactly. Rinse the griddle thoroughly with a vinegar and water solution after using the cleaner, rinse with clear water, dry, and re-season with oil before the next use. You may also purchase a 'griddle stone' to help clean the griddle surface. You can contact your distributor or sales agent for more information.
- Do not use soapy water to clean the griddle. If this is done, the griddle will require re-seasoning. If "hot spots" have caused residue to burn into the griddle surface, and it cannot be removed by the above methods, polish the griddle with a fine grain griddle stone, which can be purchased from most restaurant suppliers. Do this with extreme caution and only when absolutely necessary.
- **Never flood a hot griddle with cold water! This will cause the griddle plate to warp and possibly crack. Warped and/or cracked griddles are not covered under your warranty!**

Clean-Up—Charbroiler

- Once your charbroiler has cooled, always remove the drip pan located below it by pulling the pan out toward you slowly. Be careful to avoid burns and grease spillage when handling the pan. Wash the pan in hot soapy water, rinse thoroughly and dry. Clean the drip pan after each use to avoid accumulation of grease that will become a fire hazard, as the drip pan is directly under the burner.
- The charbroiler grate on your unit is coated chrome-plated that may be effectively cleaned with hot soapy water or use a standard grate brush.
- In the event that heavy soiling occurs, a commercial oven cleaner may be used on this part. Be sure to follow the manufacturer's instructions carefully, and to avoid the cleaner coming in contact with the painted surfaces of your unit. The grate may be removed for cleaning.

Operation-Griddle &Charbroil

To light the griddle or charbroiler, push, then turn the appropriate control knob to the desired position.(Note: On a 12-inch griddle or charbroiler, there is one burner and one control knob. On a 24-inch griddle or char broiler, there are two burners and two control knobs. This control knob is both a gas valve and an electric switch. When the knob is in the "IGN" position and after the oven igniter glows a bright red, gas is permitted to flow to the burner. The oven burner should burn blue with "cones" approximately 7/16 inch high as shown. There is no pilot burner. The igniter lights the burner directly. Push, then turn the control knob to adjust the flame to the desired setting. Air shutter adjustment may be required. See page 17.

- Always pre-heat the griddle for approximately ten (10), minutes prior to use.
- Always use liquid cooking oil, shortening spray, or butter for eggs, pancakes, french toast, meats and sandwiches to reduce sticking.
- Remove food particles from the griddle surface during cooking with a metal spatula to make cleanup easier and to avoid including those particles in other foods being cooked. Be careful not to gouge the griddle surface and never "bang" the spatula on the griddle plate.
- Do not overheat the griddle. Turn the griddle off when not in use and lower the heat setting between cooking loads.
- After use and cleaning, the griddle should be wiped with a light film of salt-free peanut oil to protect the finish from rust and corrosion.

SUGGESTED GRIDDLE SETTINGS

Eggs	Low
Pancakes	Medium High
Hamburgers or Steaks (rare)	High
Hamburgers or Steaks (medium or well)	Medium High
Grilled Sandwiches	Medium

Clean-Up—Griddle

- After using your griddle, always remove the drip pan located below it by pulling the pan out toward you slowly. Be careful to avoid burns and grease spillage when handling the pan. Wash the pan in hot soapy water, rinse thoroughly and dry. The griddle drain tube should be cleaned using a bottlebrush and hot soapy water.
- Apply a small amount of cooking oil to the griddle surface and wipe with burlap or other rough cloth to remove food particles and other residue.
- Stubborn dirt may be removed by rubbing the surface with a nylon pad and cooking oil. If necessary, flush the surface of a warm 200° griddle with warm clear water, then dry thoroughly.
- Special griddle cleaners are available commercially which may be used to remove heavy build-up. Follow the manufacturer's instructions exactly. Rinse the griddle thoroughly with a vinegar and water solution after using the cleaner, rinse with clear water, dry, and re-season with oil before the next use.
- Do not use soapy water to clean the griddle. If this is done, the griddle will require re-seasoning. If "hot spots" have caused residue to burn into the griddle surface, and it cannot be removed by the above methods, polish the griddle with a fine grain griddle stone, which can be purchased from most restaurant suppliers. Do this with extreme caution and only when absolutely necessary.
- **Never flood a hot griddle with cold water! This will cause the griddle plate to warp and possibly crack.**

Clean-Up—Charbroiler

- Once your charbroiler has cooled, always remove the drip pan located below it by pulling the pan out toward you slowly. Be careful to avoid burns and grease spillage when handling the pan. Wash the pan in hot soapy water, rinse thoroughly and dry. Clean the drip pan after each use to avoid accumulation of grease that will become a fire hazard, as the drip pan is directly under the burner.
- The charbroiler grate on your unit is coated with a porcelain enamel that may be effectively cleaned with hot soapy water or use a standard grate brush.
- In the event that heavy soiling occurs, a commercial oven cleaner may be used on this part. Be sure to follow the manufacturer's instructions carefully, and to avoid the cleaner coming in contact with the painted surfaces of your unit. The grate may be removed for cleaning.

COOKWARE

Each cook has his or her preference for the particular cooking utensils that are most appropriate for their specific food preparation. Most cooking utensils are suitable for use on the unit, and it is not necessary to replace your domestic utensils with commercial cookware. This is simply a matter of personal choice. As with any cookware, yours should be in good condition and free from excessive dents or build-up on the bottom for maximum performance. Professional cookware with a heavy cast iron or aluminum bottom provides the most even and efficient heat transfer to the food. Be careful when using small saucepans to prevent the plastic handles from being placed directly over the burner flames.

IF YOUR UNIT NEEDS SERVICING…

In the event that the unit requires service, contact your dealer or distributor. In-warranty service must be performed by an Authorized Service Agency. Replacement parts are available through your distributor/dealer.

Limited Warranty

WHAT IS COVERED?

INITIAL SEVEN (7)-DAY WARRANTY This warranty covers all cosmetic components of your unit. All repair, labor and replacement parts for parts found to be defective due to materials or workmanship which are discovered within seven (7) days from the documented delivery date will be repaired or replaced at the discretion of the manufacturer, free of charge, when the range is located in the continental United States and Canada. See below for limits of warranty. Please refer to your installation checklist to activate your warranty. All repairs or replacement service must be performed by an authorized service technician.

FULL ONE (1) YEAR WARRANTY This warranty covers all functional components of your unit. All repair, labor and replacement parts for parts found to be defective due to materials or workmanship which occurs during normal household use within one (1) year from the documented delivery date will be repaired or replaced at the discretion of the manufacturer, free of charge, when the range is located in the continental United States and Canada. See below for limits of warranty. Please refer to your installation checklist to activate your warranty. All repairs or replacement service must be performed by an authorized service technician.

LIMITED TEN (10) YEAR WARRANTY This ten (10) year warranty covers the functional components of your cast-iron top burners. All replacement parts for parts found to be defective due to materials or workmanship which occurs during normal household use within ten (10) years from the documented delivery date will be repaired or replaced at the discretion of the manufacturer, free of charge, when the range is located in the continental United States and Canada. See below for limits of warranty. Please refer to your installation checklist to activate your warranty. All repairs or replacement service must be performed by an authorized service technician.

WHAT IS NOT COVERED?

LIMITS OF WARRANTY This warranty shall apply to products manufactured on or after February 22, 2002 and located in the continental United States and Canada. Warranty labor shall be performed by an authorized service agent. Unit must be accessible for service in the home as well as accessible via public highways. The dealer/distributor or the manufacturer assumes no responsibility for travel of over 100 miles round-trip. Additional costs shall be the responsibility of the consumer, including additional mileage, non-standard service and special equipment to remove the unit for service so there is accessibility on all sides of the unit.

The warranty does not apply to damage resulting from abuse, natural disaster, "acts of God", loss of electrical power to the product (for any reason), alteration for outdoor use, improper installation, misuse during installation or improper operation, instruction on the use of the product, unauthorized adjustments and calibrations performed on the product, nor damage due to harsh chemicals (i.e. cleaning products improperly applied). Cosmetic parts such as top grates, ring grates, plate rail, kick panel, body sides, glass, control panel, door panel, back guards, oven seals, light bulbs, and enameled parts are warranted to be free from defect in material and workmanship at the documented delivery date. All claims for these items must be reported immediately! Any claims not reported within seven (7) calendar days will not be honored. The warrantor agrees to repair or replace, at its option, any part that fails or is found to be defective, during the warranty period. Items, including but not limited to, those such as calibrations, replacements for parts improperly maintained (i.e. cleaning, etc), chipping of porcelain, normal adjustments after setups, cleaning of parts, shipping damage, unauthorized service, discoloration of griddle, improper installation (such as no regulator), damage caused by accident or abuse, and units installed in non-residential settings such as day cares, bed and breakfasts, hotels, nursing homes, churches, etc. are not covered under this warranty.

Warrantor is not responsible for consequential or incidental damage. Warranty does not apply to commercial usage, or to products with altered or removed serial numbers. Owner shall be responsible for proper installation, providing normal care and maintenance and proof of purchase and delivery date upon request as well as making the appliance accessible for service.

Warrantor's liability on a claim of any kind, with respect to the goods or services herein, shall in no case exceed the price of the goods or services or part thereof which gives rise to the claim. Also, parts and service needed to fulfill warranty obligations are to be performed at the manufacturers' discretion. Normal coverage does not include broken glass, rust, paint and porcelain finish, gasket materials, ceramic materials, light bulb or fuses.

SERVICE

WARRANTY SERVICE Under the terms of this warranty, service must be performed by a factory-authorized service agent or representative. Service will be provided during normal business hours. Labor performed at overtime, premium rates, equipment needed to repair or replace parts shall not be covered by this warranty. To obtain service, call your dealer or distributor. Prior to calling, please have ready the model and serial number as well as the documented delivery date. IMPORTANT! Retain original proof of purchase to establish warranty period. **WARRANTY IS NOT TRANSFERABLE!** Any implied warranties of merchantability and fitness for particular purpose or any other warranty applicable to the equipment are limited in duration to the period of coverage of this express written warranty. This warranty grants specific legal rights to the purchaser. Other rights, which may vary from state to state, may also apply. Title to the merchandise passes to the consignee upon acceptance by the carrier. After acceptance by the carrier, the merchandise travels at the risk of the purchaser. In the event of freight damage do not refuse shipment. Advise the agent of the damage on the freight bill before any freight charges are paid. Also, when signing for freight, always label the freight bill "must inspect for concealed damage". File a claim for damages with the freight agent. In the event of concealed damage (shipment arrives in apparent good order, but upon unpacking is found to be damaged) immediately notify the freight agent in writing and retain a copy of the notification.

FAILURE TO EXECUTE YOUR INSTALLATION CHECKLIST AND RETURN THIS FORM EXECUTED WILL INVALIDATE YOUR WARRANTY

DISTRIBUTORS

Signature Marketing
103 Fairfield Road
Fairfield, NJ 07004
(973) 575-7785

GoldenWest Sales
3656 Enterprise Avenue
Hayward, CA 94545
(510) 784-6835

Grande Chef
4591 Metropolitan East Blvd.
Montreal, Quebec H1R 1Z7
(514) 374-5343

Gulf Central Corp.
7819 Professional Place
Tampa, FL 33639
(510) 784-6835

Tri State Distributors
20119 59th Place S
Kent, WA 98032
(800) 488-0646

Shady Oak Distributing
616 13th Ave
Hopkins, MN 55343
(888) 933-6529

Louis W. Howat & Sons, Inc.
6201 Humphreys St.
Harahan, LA 70123
(800) 535-2673

Robert Morse Appliance
11611 – 165 Street
Edmonton AB T5M 3Z1
(780) 452-2950

PLEASE KEEP THE FOLLOWING INFORMATION AVAILABLE IN THE EVENT A WARRANTY CLAIM MUST BE ACTIVATED.

Date Purchased _____ Dealer _____

Date Installed _____ Dealer's Address _____

Product Model # _____ Dealer's City, State, Zip _____

Installation Technician _____ Serial # _____

MANUFACTURERS' PERFORMANCE CHECKLIST

This checklist has been developed to assure proper installation of your range or cooktop as well as instruction on using this unit.

To validate your warranty, you must mail or fax this form with a copy of your receipt to:

Warranty Department, 600 Arlington Street, Reading, PA 19611. Fax: (610)376-2596

Failure to perform these steps during installation could invalidate your warranty.

Customer Information (please print legibly)

Name: _____
Address: _____
City _____
State, Zip _____
E-mail: _____
Telephone #: _____
Selling Dealer: _____
Dealer Telephone: _____

Product Information (please print legibly)

Model: _____
Serial #: _____
Purchase Date: _____
Delivery Date: _____
Installation Date: _____
Installer's Name: _____
Company Name: _____
Installer Telephone: _____

Overall Unit

Appearance & Aesthetics

- ☐ Exterior (Plate Rail, Control Panel, Oven Door, Kick Panel)
- ☐ Oven Interior (Porcelain Finish, Oven Racks)
- ☐ Top Section (Top Grates Ring Grates,Burners)
- ☐ Broiler Pan Set

Electrical Connection

- ☐ Voltage (see pg. 5)
- ☐ Ground (see pg. 5)
- ☐ Polarization (see pg. 5)

Installation

- ☐ Proximity to Cabinets (see pg. 7)
- ☐ Level (see pg. 8)
- ☐ Ventilation System (see pg. 5)
- ☐ Backguard (see pg. 6)
- ☐ Use & Care Guide (see pg. 15)
- ☐ Review Safety Instructions (see pg. 11)

Gas Connection

- ☐ Verify Fuel Type: Nat☐ LP☐
- ☐ Gas shut-off (present/accessible)
- ☐ Supply Line Size (see pg. 8)
- ☐ Supply Pressure (see pg. 8)
- ☐ Operating Pressure (see pg. 8)
- ☐ Check All Gas Connections For Leaks

Cooktop/Range

Ignition

- ☐ Top Burners (see pg. 16)
- ☐ Griddle (see pg. 21)
- ☐ Charbroiler (see pg. 21)

Flame Adjustments

- ☐ Top Burners (see pg. 17)
- ☐ Griddle (see pg. 21)
- ☐ Charbroiler (see pg. 21)

Air/Fuel Mix

- ☐ Top Burners (see pg. 17)
- ☐ Griddle (see pg. 17)
- ☐ Charbroiler (see pg. 17)

Valve Operation

- ☐ Top Burners (see pg. 16)
- ☐ Griddle (see pg. 21)
- ☐ Charbroiler (see pg. 21)
- ☐ Knobs (push to turn)

Thermostat Control

- ☐ Griddle (see pg. 21)

Range/Oven

Controls

- ☐ Convection fan & switch
- ☐ Interior light & switch
- ☐ Thermostats

Door

- ☐ Alignment
- ☐ Seal
- ☐ Hinges

Infrared Broiler

- ☐ Ignition (see pg. 20)
- ☐ Proper Flame (see pg. 20)

Oven Burner

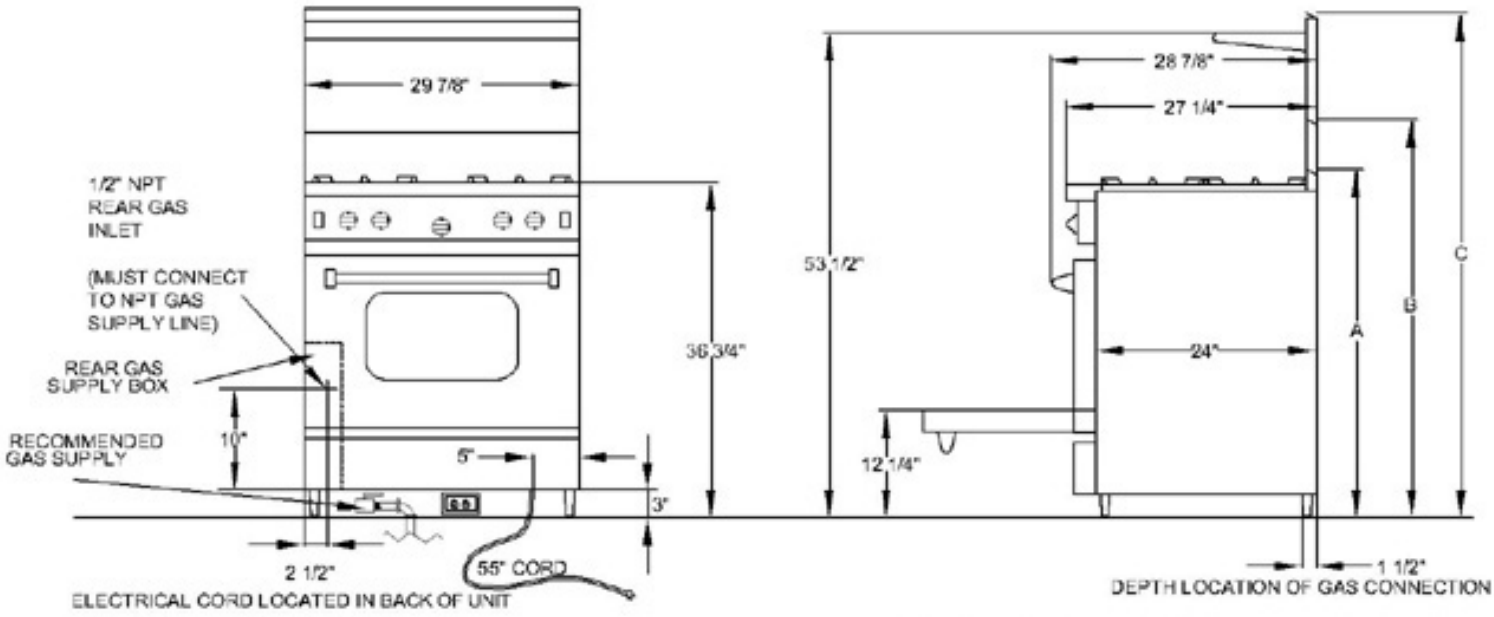
- ☐ Ignition (see pg. 18)
- ☐ Air/Fuel Mix (see pg. 19)
- ☐ Temperature Check (If req'd)

I acknowledge that we, the installation technician and the consumer, have checked and verified each item.

_____ _____

Consumer Date Installation Technician Date

PROXIMITY TO CABINETS - SUPPLEMENTAL



LOCATION OF ELECTRICAL OUTLET MUST
NOT BE HIGHER THAN 3" FROM FLOOR IF LOCATED BEHIND
THE UNIT OR CAN BE LOCATED IN AN ADJOINING CABINET.

A - ISLAND TRIM HEIGHT - 37 1/4"
B - 6" STANDARD BACKGUARD HEIGHT - 44 1/4"
C - HIGH SHELF BACKGUARD HEIGHT - 56 1/2"

MANUFACTURERS' PERFORMANCE CHECKLIST

This checklist has been developed to assure proper installation of your range or cooktop as well as instruction on using this unit.

To validate your warranty, you must mail or fax this form with a copy of your receipt to:

Warranty Department, 600 Arlington Street, Reading, PA 19611. Fax: (610)376-2596

Failure to perform these steps during installation could invalidate your warranty.

Customer Information (please print legibly)

Name: _____
Address: _____
City _____
State, Zip _____
E-mail: _____
Telephone #: _____
Selling Dealer: _____
Dealer Telephone: _____

Product Information (please print legibly)

Model: _____
Serial #: _____
Purchase Date: _____
Delivery Date: _____
Installation Date: _____
Installer's Name: _____
Company Name: _____
Installer Telephone: _____

Overall Unit

Appearance & Aesthetics

- ☐ Exterior (Plate Rail, Control Panel, Oven Door, Kick Panel)
- ☐ Oven Interior (Porcelain Finish, Oven Racks)
- ☐ Top Section (Top Grates Ring Grates,Burners)
- ☐ Broiler Pan Set

Electrical Connection

- ☐ Voltage (see pg. 5)
- ☐ Ground (see pg. 5)
- ☐ Polarization (see pg. 5)

Installation

- ☐ Proximity to Cabinets (see pg. 7)
- ☐ Level (see pg. 8)
- ☐ Ventilation System (see pg. 5)
- ☐ Backguard (see pg. 6)
- ☐ Use & Care Guide (see pg. 15)
- ☐ Review Safety Instructions (see pg. 11)

Gas Connection

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I acknowledge that we, the installation technician and the consumer, have checked and verified each item.

_____ _____

Consumer Date Installation Technician Date

Factory Copy

Fold Here

Affix Postage Here

_____

_____

_____

Prizer-Painter Stove Works, Inc.
600 Arlington Street
Reading, PA 19611

*****Performance Checklist*****

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